***Recipe #550 Spinach (Vegetable) Lasagna, Updated***

***Serving Size and Ingredients: 8 oz.***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| ¾# | 1# 8 oz. | 3# | Onions, Chopped |
| 6 oz. | 12 oz. | 1 ½# | Green Pepper, Chopped |
| 1 oz. | 2 oz. | 4 oz. | Garlic, Minced |
| ¼ cup | ½ cup | 1 cup | Vegetable Oil |
| 4# | 8# | 16# | Tomatoes, Diced, Canned, no added salt |
| 1# 4 oz. | 2# 8 oz. | 5# | Tomato Juice, low sodium |
| 1 ½ oz. | 3 oz. | 6 oz. | Tomato Paste, no added salt |
| 1 ½ oz. | 3 oz. | 6 oz. | Parsley, Chopped |
| 1 ½ tsp. | 1 Tbsp. | 2 Tbsp. | Oregano, Leaf |
| 1 ½ tsp. | 1 Tbsp. | 2 Tbsp. | Basil, Leaf |
| 1 ½# | 3# | 6# | Spinach, Chopped |
| 2 lbs | 4lbs | 8 lbs | Cottage Cheese, 2% |
| ½# | 1# | 2# | Parmesan Cheese |
| 2 | 5 | 10 | Eggs, Beaten |
|  |  |  |  |
| 1 tsp. | 2 tsp. | 4 Tbsp. | Black Pepper |
| 2 ½# | 5# | 10# | Lasagna Noodles, Dry |
| 15oz | 30 ounces | 60 ounces | Mozzarella, Cheese, Shredded |
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***Recipe #550 Spinach (Vegetable) Lasagna, Instructions:***

***Set oven temperature to 375Degrees***

1. ***Sauté onions, green pepper and garlic in hot oil.***
2. ***Stir tomato and seasonings in to sautéed vegetable. Simmer uncovered for about 20 minutes. Remove bay leaf. Use sauce in layering steps.***
3. ***Cook spinach; Drain.***
4. ***Combine cottage cheese, parmesan cheese, eggs salt and pepper. Add to spinach.***
5. ***Layer ingredients in pans as followed.***
6. ***Tomato sauce, 3# 4 oz.***
7. ***Dry Noodles, 13 oz.***
8. ***Spinach-cheese mixture 2# 5 oz.***
9. ***Mozzarella cheese, 11 oz.***
10. ***Repeat layers 1-4***
11. ***Dry Noodles, 13 oz.***
12. ***Tomato sauce, 3# 4 oz.***
13. ***Mozzarella cheese, 8 oz.***
14. ***Bake covered with foil for 1 hour. Remove foil and bake additional 30 -60 minutes or until hot and bubbly. If browning too fast, cover again with foil. Let set for 15-20 minutes before cutting. Cut each pan 4x8***